

PRODUCT: C4537AH - Boneless Beef Bottom Sirloin Butt Flap Meat

Production Plants :	Brooks, Alberta CAN Est. # 38					
Barcode:	04225	GTIN #:	90627577042252			
CARCASS SELECTI	ON					
Cattle Type:	Mixed Steers &/Or Heifers					
Cattle Age:	Under 30 Months of Age					
Grade:	Canada AAA					
Country of Origin:	Product of Canada					
PRODUCT INFORM	IATION					
Fresh Frozen:	Fresh					
Sales Network:	Both Domestic & Export					
Label Grade:	Canada AAA					
Label Stock:	White					
PC Per Package:	4					
Packages Per Box:	4					
Avg Wgt/Piece(lbs):	4.88					
Avg Wgt/Box (lbs):	97.5					
Shelf Life (<34 F):	35 Days					
Whole Pieces/Box:	16					
BOXING INFORMA	TION					
Box Type:	Breaker Box	No.1 Fab E	Box (Small)	23.63 L	15.88 W	9.13 H
Box Brand:	Canadian Diamond		· · ·	5 TI	7 HI	1.98 ft ³
Box Color:	Kraft					
Box Weight Class:	Catch Weight					
Code Dating- BOX:	Production Date					
PACKAGING INFO	RMATION					
Vacuum Bag:	Standard Shrink			27 W	13 L	
Bag Brand:	Standard In Line Print					
Graded Bag:	Ungraded					
LABELING INFORM	MATION					
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Regular Box Label / Weight Label should be placed on 'Principal Display Panel' of Shipping Container.

REALIZATION CODE INFORMATION

Boneless Bottom Sirloin Butt Flap Meat

CUT CODE: FLAP

PROCESSING PROCEDURES

Breaking

NA

Procedure

A. Pull the flap meat from the loin (beginning at the end closest to the head of the tenderloin) keeping the underlying yellow tissue on the flap meat, which will prevent hook tears when removing the flap meat.B. Strip the membrane covering the flap meat from top and bottom surfaces.

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- C. Trim the thin edge of the flap meat as specified.
- D. Trim the fat to specification.
- E. Remove the connective tissue as specified.
- F. Remove any scores greater than specification.
- G. Remove all blue tissue from the flap meat when producing 30851.

FINISHED PRODUCT

Finished Product Trimming

A. The flap will be trimmed to have only flake fat remaining on the top surface. The bottom surface will have the continuous layer of fat removed along the thin edge. Any other fat on the bottom surface will be trimmed to less than 0.1 inch thick and will not be a continuous layer.

B. Trim the thin edge of the flap meat to the lean (salt and pepper exposure).

C. The minimum size will be 6×3 inch width $\times 3/4$ inch thick with feathered edges at 1/4 inch. Pieces which are less than this measurement will be sent to 90% trim.

D. The connective tissue between the flap meat and the tri-tip will be removed.

E. Scores will not exceed 3 inches long x 1/2 inch deep.

F. Any ragged edges will be trimmed to within 1/3 inch of the flap meat.

G. Loin tail will be removed.

H. The full piece of flap meat will not be cut in half across its width.

I. No partial pieces can go into export small box products.

J. All bone dust will be removed.

K. All ink stains will be removed.

L. All bone and cartilage will be removed.

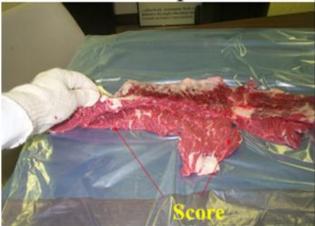


BEEF Specification Customer Report

Printed:5/29/20

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Defective Flap Meat



TRIM TO THE BLUE WITH FLAKE FAT MAXIMUM 1"X1"X.1"



REMOVE THE EXTERNAL MEMBRANE MINIMUM SIZE 3"X6"X3/4" AND 1/4" ON THIS PORTION OF THE FLAP MEAT CAN AND CARE MEETS TO BE TAKEN WHEN PULLING THE MEMORY OF TO BE TAKEN WHEN PULLING THE MEMORY OF MUST REMAIN FIRMUY MTACHED CARE NEEDS NUST REMAIN FIRMUY MTACHED CARE NEEDS TO BE TAKEN WHEN PULLING THE MENN BOOM OF THE FLAP TO BE TAKEN WHEN THIS PORTION FROM OF THE FLAP NOTER TO KEEP THE MAIN BOOM OF THE FLAP SEPERATE

TRIM THE EDGE TO THE LEAN

TRIM TO THE BLUE WITH FLAKE

FAT MAXIMUM 1"X1"X.1"